

Preconference Class Information

Healthy Edge Peggy Reiper, presenter 10 hour

Building Healthy School Meals was created to assist the foodservice professional in implementing USDA's Dietary Guidelines for Americans. The workshop is broken down into four modules focusing on Nutrition, Preparing & Serving Healthy Meals, Building Partnerships & Marketing and Nutrition Education. This aides all foodservice and nutrition professionals in offering healthy and appealing meals that satisfy children's dietary needs. This a complete revision of the previous Healthy Edge Course. Necessary for certification. Two hours of this class will be held in the evening to finish the ten hour requirement.

Serve Safe 8 hour

This class is designed for, but not limited to managers, and is a prerequisite for HACCP training. It is also necessary for certification and needs to be renewed every 5 years. Learn the basics of safety and sanitation in the workplace. ServSafe is a nationally recognized course designed by the National Restaurant Association.

Overview of School Lunch- Instructor: Brenda Peppers, OPI School Nutrition Specialist

This class is designed for new food service managers or as a refresher course for experienced food service managers. It will cover the technical aspects of operating School Nutrition Programs in your district in compliance with federal regulations. Participants will take a guided tour of the OPI School Nutrition Programs' web site to explore resources, regulations and guidance available to Food Service Manager's for enriching their food service programs.

Baking Alternatives - John D. Morgan presenter 4 hour

Fresh from the Oven, with quality in every bite using Baker Boy frozen dough products. I will show several easy ways to use frozen bake-off dough's in school food service applications, proper baking. I will also show whole grain items that are getting very popular now and some dinner rolls-cinnamon rolls-biscuits-basic bakery items-etc

Serve Safe - 4 hour

All food service personnel are required to take at least 4 hours of food safety to meet the HACCP requirements.

Women's Health Issues 4 hour

In this course you will learn to shift your focus from weight to health, cope with emotions without using food. Honor your hunger with gentle nutrition. Also you will learn how to enjoy physical activity every day, respect your body size and be more active and increase your self-respect.

Child and Adult CPR And AED Training AM & PM

This course is to certify you in child and adult CPR and AED training. Taking this course is a wonderful addition to your training when working in schools and with children. Limit 25 per class

HACCP Overview 4hr

An overview of the HACCP program and tips to help you keep up with changes.

Fun Or Fight 4HR- Information to be posted on MTLunchline

Strong Women 4HR- Information to be posted on MTLunchline

Preconference questions: Jenny Reed nacho_me@yahoo.com